





EL PASTOR SOHO

ENTRADAS

GUACAMOLE (VE) 5.50 small / 10 regular
Totopos or chicharron *refills 1.50 small / 3 regular*

EP SEASONAL SALAD 7
Baby gem, chicory, pomegranate, pumpkin seeds

QUESO FUNDIDO 8
Melted cheese, red onion, pumpkin seeds, arbol chillies, served with totopos

SEA BASS CEVICHE 14
Sea bass, lime juice, jalapeños, cucumber, avocado, red onion, tomato, pumpkin seeds, coriander, salsa macha

TOSTADAS **2x per portion**

REFRIQUESO (VE) 7
Refried beans, vegan feta, caramelised onion, crispy shallots

CHICKEN TINGA 11.50
Chipotle and cumin marinated chicken, lettuce, sour cream, salsa verde fresca, queso fresco

TUNA 14
Raw soy-marinated yellowfin tuna, chile de arbol, sesame and guacamole

CRAB 14
White crab, brown crab mayo, avocado, chilli and spring onion

TACOS Heritage Corn Tacos x3
Most of these are garnished with coriander and onion. Let us know if you'd prefer us to omit either

AL PASTOR 11
24 hour marinated pork shoulder, grilled pineapple, trio of salsas

MUSHROOM (V) 11
Mushrooms, cheese, pumpkin seeds, chile de arbol

RAJAS (V) 11
Cheese, charred poblano, jalapeño, roasted sweetcorn, served with salsa roja

CHICKEN 11.50
Fried chicken, chipotle and cumin adobo, chile de arbol mayo, chayote slaw, taquero salsa

BEEF BRISKET 12.50
Habanero-braised brisket, salsa verde

Individual Wheat Flour Tacos
Wheat tortillas made by our friends at Masafina

BAJA FISH 6.75
Beer battered coley, cabbage, chipotle mayo, pico de gallo, pickled red onion

QUESADILLAS

Made with Masafina wheat tortillas

GRINGA 12
Al pastor pork, melted cheese, grilled pineapple, salsa morita, salsa taquero

STEAK 14
Marinated aged rump, melted cheese, fresh chilli, avocado, salsa morita, fried shallots & potato

SHARERS

Served with unlimited warm corn tortillas

SHIITAKE PIBIL (VE) 27
*£1 from every dish sold will be donated to Action Against Hunger**
Shredded shiitake mushroom, achiote, orange juice, spices, habanero escabeche

POLLO BORRACHO 28
Beer brined half-chicken with salsa roja, papas al arbol, sour cream, pineapple-habanero slaw & mayo

SHORT RIB 41
Angus short rib, chipotle, muscovado and coriander seed rub, pickled red onion, salsa la maya

CONTRAMAR SEA BREAM 44
Whole sea bream, one side marinated in salsa roja, the other in mojo verde, lime slaw, frijoles refritos and chipotle chilli mayo

SALSAS 5 for £5
Complimentary refills are on us!

MORITA (VE)
Chipotle & braised tomatillo

LA MAYA (VE)
Pineapple & habanero

VERDE FRESCA (VE)
Serrano chillies, tomatillos & coriander

SALSA MACHA (VE)
Toasted pumpkin seeds, arbol chillies & garlic

DEL VIC (VE)
Charred habanero & lime

Since day one, we've made our corn tortillas from scratch, in house. We use only heritage maize, grown by farmers in Mexico and sourced through our partners, Tamoia

SIDES

PAPAS AL ARBOL (V) 4.75
Crispy potatoes, chile de arbol, sour cream, coriander

FRIJOLES REFRITOS (V) 5.50
Refried beans, avocado leaf, cheese

FRIJOLES CHARROS 5.50
Pinto beans, chorizo, smoked pork belly, jalapeño

DESSERTS

TORTILLAS Y DULCE DE LECHE 5
Crispy wheat tortilla strips, sweet cinnamon, dulce de leche

CORN CAKE 7
Roasted corn ice cream

WARM COCONUT TART 7
Lime sorbet

CHOCOLATE MOLE TART 7
Cinnamon chilli spiced dark chocolate, salted caramel ice cream

ICE CREAMS 2.50 per scoop
Salted caramel, roasted corn, lime sorbet

@TACOS_EL_PASTOR

* A REGISTERED CHARITY IN ENGLAND AND WALES (NUMBER 1047501) AND IN SCOTLAND (NUMBER SC048317)

OUR MEAT, FISH AND VEGETABLES ARE SUSTAINABLY SOURCED. FIND OUT MORE AT WWW.TACOS.ELPASTOR.CO.UK.